

— A MISSION TWENTY YEARS IN THE MAKING —

20 years is an incredible length of time to dedicate to any project or passion. That's the commitment longtime board member and advisor Connie Gigax has invested with Second Helpings, where she was initially introduced to the project by co-founder Chef Kristen Cordoza Kienker when the organization was little more than an idea.

20 years later, thanks to Gigax's recent planned gift, the organization is more than one she has seen to fruition, it's one that is tied deeply to her personal legacy, and one that will continue in the years and decades beyond her own life.

"I hope that it would help to maintain Second Helpings," Gigax says of her legacy gift. "I would like to think that some of it goes into the endowment to continue not just day-to-day operations, but to actually plan for the future. I know that the time is coming on, probably sooner than later, where we're going to need more space. We're going to have to look at another building, and that's not going to be cheap."

The same aspects of Second Helpings' mission that spoke to Gigax 20 years ago, continue to stoke her passions today. She still despises waste, and loves the opportunities provided by the Culinary Job Training program.

"It's the whole feed-a-man-a-fish versus teach-a-man-to-fish concept," Gigax says. "It was just always very inspiring to see some of these younger people and some of these older people who had never paid taxes, never had a good job or life-maintaining job, suddenly blossom when they could bring home a paycheck and take care of their families. That has always been very close to my heart. When I can attend the graduations, there never seems to be a dry eye in the place."

Gigax admits Second Helpings has surpassed all her expectations

since Cordoza Kienker approached her with the idea more than 20 years ago.

"It's just amazing to think of how far we've come, and how many more meals we're putting out," she says.

And she doesn't envision a time where there won't be a need for the services Second Helpings provides the Central Indiana community. "I would like to think that it will come someday, but there are just so many pockets of need everywhere."

"I really see the legacy gift as more of a continuation of my support that's been ongoing for years," Gigax says. "I think it's important that people distinguish between what is needed for keeping the lights on versus planning for the future and having the wherewithal to support that."



"It's just amazing to think of how far we've come, and how many more meals we're putting out," said longtime board member Connie Gigax.

Are you interested in learning more about Second Helpings' Legacy Society, and ensuring this organization will continue to serve Central Indiana in the decades ahead? Contact Senior Director of Philanthropy Katie Prine to learn more: katie@secondhelpings.org (317) 632-2664 extension 138.



TRANSFORMED TO SERVE

Founded in 1978 by John P. Craine and housed in an old home, Craine House served as a transitional house for women released from prison. Since 1993, its mission shifted to supporting women on work release and their young children, and it is the only organization of its kind in the Midwest.

In 1999, Craine House was one of the first organizations to form a partnership with Second Helpings, and currently receives 90 meals every day of the week.

According to Chef Chris, the Executive Chef at Craine House, these meals help expose and educate women to healthy and different food choices. In addition to the meals, Second Helpings also offers “redirects,” or extra food that cannot be made into hunger relief meals to Craine House. Second Helpings also donated a van that could not be used for food delivery but could be used for other purposes.

When further asked about the partnership between the two organizations, Chef Chris and Suzy Pierce, the Executive Director, delved further into detail. “Second Helpings not only saves money to be used for other services, it also helps us educate women and children about food choices,” Pierce explained. “Even when we were small and only offered nine beds, Second Helpings stuck with us.”



Craine House is a work release and re-entry facility for nonviolent women offenders previously in the criminal system who are pregnant or mothers of children under five years.

Chef Chris added that Second Helpings is a “huge blessing and a big supporter that unites the community and nourishes bodies and souls.” Both agreed that neither could imagine the community without the vital resources that both Craine House and Second Helpings provide to the Indianapolis community.

PETERSON'S SPOTLIGHT

Since 1999, Peterson's steakhouse in Fishers has donated almost 35,000 pounds of excess food to Second Helpings. Executive Chef David Foegley has known and worked with Second Helpings since the organization was founded in 1998.

Chef Foegley says that Peterson's stays involved with Second Helpings in order to help and to give people food who do not have access to it. If not for Second Helpings, edible and healthy food at Peterson's would be thrown away.



Peterson's Steakhouse in Fishers, Indiana, is known for their local, award-winning wine and cuisine. They have also been one of the longest-running food donors in Second Helpings history.

Peterson's has not only donated food to Second Helpings, they have also hired students of the CJT program. Chef Foegley pointed out how the students instruction in restaurant-style line cooking helped prepare the graduates for the real culinary world.

Thanks to Peterson's commitment, graduates have the opportunity to work alongside “A-list” chefs like Chef Foegley, as well as support themselves and their families.

Besides being known for award-winning wine, steaks, and seafood, Peterson's is known for having loyal, longtime patrons.

So starting this year, Peterson's will affix an engraved name plate on a patron's favorite booth for making a \$1,000 donation to Second Helpings. This commitment to support is going to provide over 1,000 meals each time a booth is dedicated!

After almost two decades of support, Peterson's is still donating food, hiring graduates of the Culinary Job Training (CJT) program, and coming up with creative ways to support hunger relief in Central Indiana.

LOVE IN THE KITCHEN

Anyone who is familiar with Second Helpings' Culinary Job Training program knows how special graduation days can be. After seven, intense weeks, the students have much to celebrate.

After inspiring remarks from commencement speaker Shannon Williams of the *Indianapolis Recorder*, awards from the culinary instructors, the distribution of toques and diplomas, students were invited to share personal remarks about their time in class, obstacles overcome, and their hopes and dreams for the future. It's always a humbling, impactful moment.

While every Second Helpings graduation is special in its own right, Class 103's graduation proved especially memorable thanks to a moment provided by graduate Amos Whiteside. Whiteside was the last student to offer his remarks.

He began as many students do, "I just want to thank everybody at Second Helpings for putting up with me, and helping me to better myself and my cooking skills," he said. "...This is the first thing I've ever completed that I started. I'm really proud of myself. I just want to thank my classmates. I love y'all."



Amos Whiteside (1st from left) celebrates with longtime girlfriend Rachel Williams (3rd from left) as she graduates from Culinary Job Training Class 103.

And then a twist...

"I have a special thanks for a special person – my best friend," Whiteside said. "She has helped me to change things. My life was a wreck for a few years, and she helped me to change my ways and everything. I want to thank my best friend Rachel."



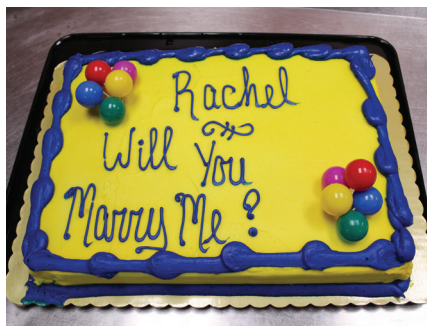
THIS IS THE FIRST THING I'VE EVER COMPLETED THAT I STARTED.

- Amos Whiteside, Class 103 Graduate

Whiteside invited his girlfriend and fellow Second Helpings graduate from class 102, Rachel Williams, to the front of the room.

He handed her a bouquet of flowers, and asked her to read from a cake, which Second Helpings' Director of Programs Nora Spitznogle had wheeled out from the Hunger Relief Kitchen.

"It says, will you marry me?" Williams read, fighting back tears.



"It was supposed to be my day, I turned it into our day," Whiteside said of the special graduation proposal.



Whiteside surprises Williams by getting down on one knee during his graduation. "My life was a wreck for a few years, she helped me to change my ways."

"She said yes!" Whiteside said above raucous cheers from those in attendance.

And with that, another Second Helpings first was sealed – a graduation engagement. With teary eyes, graduates and their loved ones enjoyed hors d'oeuvres prepared by the graduating class before embarking upon a future filled with more promise than when the students entered this program seven weeks earlier.

You can watch a video of the entire ceremony in the "Videos" section of our Facebook page.



The newly engaged couple Whiteside and Williams hold up a bouquet of flowers and her new engagement ring.



Transforming Lives through the Power of Food

The Eugene and Marilyn Glick Center
1121 Southeastern Avenue, Indianapolis, IN 46202

www.secondhelpings.org
(317) 632-2664

CJT GRADUATES



CLASS 104

Ellen Kempfski, Allan Henderson,
Dana Black, Steven Chacon,
Edwin Diaz, Aritha Williams

This class was funded in part by



For questions about sponsoring a
CJT class, please contact Donor
Relations Manager Amber Jett
at (317) 632-2664 ext. 139 or at
amber@secondhelpings.org

CORKS & FORKS GOES ZERO-WASTE

Our hearts are full as we extend
our warmest gratitude to hundreds
of people who made Corks & Forks
2018 a monumental success.

Longtime Corks & Forks
attendees likely noticed an increased
focus on sustainability at this year's
event, with the use of compostable
serving dishes and recycling available
throughout The Fieldhouse.

We are proud to announce that
Corks & Forks now qualifies as a zero
waste event. It was the first event in
Bankers Life Fieldhouse history to
meet zero waste standards. Thank
you to everyone who attended and
helped us reduce our footprint this
year!

Corks & Forks could not have made such an impact without our sponsors:



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